

Butternut Squash Rolls

My grandma loves these light moist rolls, and so do my nieces and nephews. They are a great way to use leftover squash--or to get non-squash

lovers to eat this delicious vegetables! --Angela Leschisin of Turtle Lake, Wisconsin

Prep Time: 30 Minutes

Cook Time: 15 Minutes

Ready In: 45 Minutes

Yields: 20 servings

INGREDIENTS:

1 tablespoon active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 teaspoon sugar
2/3 cup warm fat free milk (110 to 115 degrees F)
1 cup mashed, cooked butternut squash
1/3 cup butter or stick margarine, melted
1/3 cup packed brown sugar
1 teaspoon salt
2 cups whole wheat flour
2 cups all-purpose flour

DIRECTIONS:

1. In a mixing bowl, dissolve yeast in warm water. Add sugar; let stand for 5 minutes Stir in the milk, squash, butter, brown sugar and salt. Add whole wheat flour. beat on medium speed for 2 minutes. Stir in enough all-purpose flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, about 10 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch dough down and turn onto a floured surface; divide into 20 pieces. Shape each piece into a ball. Place 2 in. apart on baking sheets coated with nonstick cooking spray. With a sharp knife, make shallow slashes on top of rolls. Cover and let rise until doubled, about 45 minutes. Bake at 400 degrees F for 11-13 minutes or until golden brown. Remove from pans to wire racks to cool.